

**CAN'T DECIDE?
CHOOSE ONE OF OUR FEED ME'S AND LEAVE IT UP TO US
EASIER (CHEAPER) - MINIMUM 2 PEOPLE -
-NO ALTERATIONS - ALL IN**

HOTEL JESUS®

**IF THERE ARE ANY ISSUES WITH YOUR MEAL OR SERVICE
PLEASE LET US KNOW SO WE CAN ADDRESS IT STRAIGHT AWAY.
DON'T BE SHY, WE DON'T BITE!**

\$38 PP - STAFF FAVOURITES MENU

TO SHARE:
-PICKLES-
-FRIJOLES-
-GUACAMOLE-
-ESQUITES-
-PORK BELLY SKEWER-
-4 X DIY TACOS OF MOLE VERDE, LAMB OR CARNITAS-
-SIDES-

\$48 PP - STAFF FAVOURITES MENU

TO SHARE:
-PICKLES-
-FRIJOLES-
-GUACAMOLE-
-ESQUITES-
-COLIMA CEVICHE-
-4 X DIY TACOS OF MOLE VERDE, LAMB OR CARNITAS-
-SIDES-
-DESSERT-

\$58 PP - SEAFOOD CELEBRATION MENU

TO SHARE:
-PICKLES-
-FRIJOLES-
-GUACAMOLE-
-ESQUITES-
-RAW TUNA TOSTADA-
-PESCADILLA-
-4 X DIY TACOS OF ANY LARGER DISH-
-SIDES-
-DESSERT-

NOW SERVING BRUNCH EVERY WEEKEND

PLEASE ASK YOUR SERVER TO CHECK OUT OUR MEXICAN BRUNCH MENU

LOOKING FOR A SPECIAL OCCASION DINNER PARTY?
CHECK OUT OUR SEMI PRIVATE DINING ROOM. PRIVATE ENOUGH WITH PLENTY OF VIBE

Most of our dishes contain coriander, onion and garlic - please let us know if you have a dietary preference or allergy- no judgement- we just want to ensure your safety!

OUR FOOD IS MILD TO MEDIUM- WANT MORE HEAT?
ASK YOUR SERVER

SMALL

PICKLES (vg) carrot, cauliflower, radish, onion and jalapeño	5.0
ESQUITES (sf) (vgo) - per person corn off the cob, black mayo, queso and spice mix	6.0
PIMPED GUACAMOLE (vg) with pistachios, crispy leeks, mojo de ajo and topos	14.0
FRIJOLES (sf) (vgo) black beans, guajillo and queso fresco	7.5
PORK BELLY SKEWER with tamarind glaze and peanut arbol salsa	6.5
COLIMA CEVICHE TOSTADA (sf) snapper, pico de gallo, carrot, cucumber, green chilli, coriander and avocado	7.0
PRAWN TOSTADA with chintextle crema, cucumber, coriander spanish onion avocado and black sesame.	8.0
RAW TUNA TOSTADA (sf) sashimi grade tuna, ponzu, avocado, with tobiko and wasabi crumb	9.0

MEDIUM

ARTICHOKE AGUACHILE NEGRO (ngf) (s) with chiltepin chilli salsa negra, soy bean, mushroom, cucumber, spanish onion and avocado	19.0
SCALLOP & PRAWN AGUACHILE NEGRO (ngf) with chiltepin chilli salsa negra, cucumber, spanish onion and avocado	23.0
SEAFOOD PESCADILLA (2 per serve) white corn masa, snapper, prawn, tomato, red onion, green chilli, capers and smoked chintextle mayo	15.0
FRIED CHORIZO AND CHEESE TACO (2 per serve) blue corn tortilla, chorizo, cheese served with frijoles, crema and queso fresco	14.0
TACO- HONGOS (vgo) (2 per serve) king oyster mushroom, salsa macha, mojo de cilantro, onion, coriander and cotija cheese	13.0
TACO- ENSENADA FISH (NGF) (2 per serve) fried fish, cabbage, pico de gallo, crema and chipotle salsa	14.0
TACO- LAMB BARBACOA (sf) (2 per serve) with onion, coriander, salsa macha and chargrilled spring onion	14.0
TACO- CARNITAS (2 per serve) slow cooked pork, salsa verde, onion, coriander and pickled onion	14.0

MEDIUM

HONGOS QUESADILLA (v) oyster mushrooms, kale, cheese, crema, esquites	16.0
BLACKENED CHICKEN QUESADILLA (sf) served with Valentina crema, chicken chicharron and spices	16.0
HEART OF PALM SALAD (vg) cos, tomatoes, avocado, cucumber, micro coriander and citrus dressing	13.0
CHARRED BROCCOLINI (vgo) with pasilla crema, amaranth and chilli oil	12.0

LARGER

ALL COME WITH 4 TORTILLAS


MOLE VERDE DE VERDURAS (vg) roasted vegetables with crispy tortilla strips, chochoyotes, sweet corn puree and guajillo oil	23.0
MOLE VERDE DE MARISCOS soft shell crab, scallop, prawns, crispy prawn heads, squid, radish, coriander and guajillo oil	32.0
LAMB BARBACOA with onion, coriander, salsa macha and pickled cabbage	26.0
CARNITAS slow cooked pork, salsa verde and chargrilled spring onion	26.0

SALSAS & SIDES

TORTILLAS/TOSTADAS 4 per serve (vg)	2.0
TOMATILLO (mild) tomatillo, serrano chilli, coriander, onion and garlic	2.0
MACHA (med) dried chillies, mixed nuts, garlic and oil	4.0
HABANERO (hot!) fresh chopped habanero in oil	2.0

DESSERT

CHOCOLATE MESS (vgo) (sf) warm chunks of chocolate brownie, jamaica, almond praline, guajillo glass with vanilla bean ice cream and chocolate sorbet	12.0
FLAN DE QUESO (v) cream cheese and vanilla bean flan, mezcal syrup, orange	9.0



SEE PHOTOS OF EVERY DISH
Plus ingredient definitions, dietary filtering, and language translations. **Head to mryum.com.au/hoteljesus** or scan the QR code with your iPhone camera or Google Lens.

STAFF FAVOURITES (SF) | (VG) VEGAN | (VGO) VEGAN OPTIONAL | (V) VEGETARIAN | (S) SPICY - MEDIUM TO HOT | (NCF) NOT GLUTEN FREE